

## BAKER / PATISSIER APPRENTICE PROGRAM (H600)

<b>PROGRAM NAME</b>	Baker / Patisserie Apprentice Program	<b>TUITION</b>	\$678.00 (Classroom fee) * +
<b>COURSE CODE</b>	H600	<b>ADDITIONAL COST</b>	
<b>SCHOOL</b>	Chef School		
<b>CENTRE</b>	Hospitality and Culinary Arts		* Amounts listed is for one level of the program starting in fall 2018. Fees are subject to change for programs starting in fall 2019 and at later dates.
<b>LOCATION</b>	St. James Campus		
<b>DURATION</b>	2 - 5 years		
<b>FIELD EDUCATION</b>	Apprenticeship		Additional Cost
<b>STARTING MONTH</b>	Open enrolment	<b>Description</b>	<b>Cost</b>
<b>CREDENTIAL</b>	George Brown College Certificate	Uniform	\$290
<b>YEAR OF STUDY</b>	2019-2020	Baking kit	\$350 - \$500
<b>METHOD OF STUDY</b>	FT	Books	\$400 - \$600
<b>APPLY TO</b>	An apprenticeship is a pathway to a rewarding career. Visit Apprenticeship in Ontario <sup>1</sup> to learn more.	Black safety shoes	\$100 - \$140
			+ fees for this program do not include textbooks.

Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Training, Colleges and Universities, an apprenticeship is the best way to continue your journey on a promising career path. Upon completion, apprentices return to industry more confident and with an updated skill set that prepares them for greater job opportunities.



If you already have practical experience as a baker or patissier, you can:

- Build upon your work experience.
- Experience hands-on training.
- Learn the related theory in an innovative program that fits your work schedule.
- Get the qualifications you need without taking a long-term absence from your job.

Baker/patisserie apprentices learn a skilled occupation by combining in-school courses with paid on-the-job training.

There are three levels of in-school training (H600, H606 and H604) in our Baker/Patisserie Apprenticeship program:

- Level I: Learn fundamental baking theories and techniques, as well as essential industry employability skills such as communications and mathematics. The hands-on courses include Fermentation, Cookies, Pastry and Ingredients.
- Level II: Build your advanced baking skills, as well as developing bakery management practices. The hands-on courses include Decoration, Cakes and Desserts.
- Level III: Complete your in-school studies with hands-on practical courses to hone your skills as you work toward your goal of becoming a patissier. Reinforcing the skills learned in levels I and II, you will also experience Specialty Cakes, Petits Fours, Almond Paste, Gum Paste, Sugar Work and Chocolate.

You can earn your official Red Seal certification as a Baker/Patisserie from the Ministry of Training, Colleges and Universities by completing on-the-job and classroom training under the sponsorship of a registered employer.

### FIELD EDUCATION OPTIONS

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## REQUIRED COURSES

### H600 BAKER APPRENTICESHIP – BASIC

Code	Course Name
HOSF6161	Sanitation, Safety and Equipment
HOSF6162	Communications – Basic
HOSF6163	Calculations – Basic
HOSF6153	Basic Nutrition
HOSF6165	Ingredients
HOSF6166	Fermentation and Related Theory – Basic
HOSF6167	Fermentation and Related Application – Basic
HOSF6168	Cookies and Related Theory – Basic
HOSF6169	Cookies and Related Application – Basic
HOSF6170	Pastry and Related Theory
HOSF6171	Pastry and Related Application
HOSF6172	Bakery Formulas and Bake Shop Calculations Theory
HOSF6173	Bakery Formulas and Bake Shop Calculations Application

### H606 BAKER APPRENTICESHIP – ADVANCED

Code	Course Name
HOSF6181	Communications – Advanced
HOSF6182	Calculations – Advanced
HOSF6183	Bakery Management
HOSF6184	Fermentation and Related Theory – Advanced
HOSF6185	Fermentation and Related Application – Advanced
HOSF6186	Decorating and Related Theory
HOSF6187	Decorating and Related Application
HOSF6188	Cakes and Related Theory
HOSF6189	Cakes and Related Application
HOSF6190	Cookies and Related Theory – Advanced
HOSF6191	Cookies and Related Application – Advanced
HOSF6192	Pastry, Desserts and Related Theory
HOSF6193	Pastry, Desserts and Related Application

### H604 PATISSIER APPRENTICESHIP

Code	Course Name
HOSF6018	Specialty Cakes
HOSF6019	Pastries and Petits Fours
HOSF6020	Decorating
HOSF6021	Desserts
HOSF6022	Almond Paste
HOSF6023	Gum Paste
HOSF6024	Sugar Work
HOSF6025	Chocolate and Couverture
HOSF6026	Specialty Seasonal Products
HOSF6027	Wedding Cakes

## YOUR CAREER

George Brown College has an international reputation for producing talented and creative baking and pastry graduates who are working on the cutting edge of the industry all around the world. This program gives you all the preparation you need to write the exam for official Red Seal certification as a Baker/Pâtissier from the Ministry of Training, Colleges and Universities.

Once you pass the certification exam, you can pursue a rewarding career in a commercial bakery, hotel, catering company, or one of a countless number of speciality bakeries, pastry stores, and specialty shops. You can even combine the skills you've learned with your entrepreneurial spirit and start your own business.

## ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent\*\*
- Grade 12 English (C or U)
- Grade 11 Math (M or U) or Grade 12 (C or U)
- You must be registered as an apprentice with the Ministry of Training, Colleges and Universities and have a registered employer sponsor.

\*\* Mature Student status (19 years of age or older)

## COURSE EXEMPTIONS

Certain Ontario Academic Credit (OAC), college or university credits may qualify you for course exemptions. Many courses are also eligible for prior learning assessment, based on your previous education and experiential learning. Please visit [georgebrown.ca/transferguide](http://georgebrown.ca/transferguide) for more information.

## HOW DO I APPLY TO THE PROGRAM

You must be registered as a Baker/Pâtissier apprentice with the Ministry of Training, Colleges and Universities and have a registered employer sponsor. You must also have an Ontario Secondary School Diploma with credits at or above the general level, or qualify for mature student status.

Take the first step toward your future.



**D'Oyen Christie,**  
Graduate 1990

D'Oyen Christie is a graduate of the Baker/Pâtissier apprenticeship program. As an Executive Pastry Chef with Fairmont for almost 20 years, D'Oyen Christie has made dessert for the Queen; baked a cake for British Columbia's 150th birthday and served it to the

Prime Minister; and helped open a hotel in China with a staff who didn't speak English. Currently at Fairmont Vancouver, Christie spent 11 years at the Empress in Victoria, where he was in charge of the team making pastries and sweets for the hotel's famous afternoon tea, served to 115,000 annually. Committed to giving back, Christie now trains and mentors apprentices and teaches pastry classes to hotel guests.

*George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.*

## HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observances; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

## CONTACT US

Contact **Brenda Torrens**, Program Co-ordinator, Centre for Hospitality and Culinary Arts, at 416-415-5000, ext. 3370.

E-mail: [btorrens@georgebrown.ca](mailto:btorrens@georgebrown.ca) or [chefschool@georgebrown.ca](mailto:chefschool@georgebrown.ca)

For admission requirements and fees, see your local Ministry of Training, Colleges and Universities (Apprenticeship) office. Visit the Toronto office at 625 Church St. or call 416-326-5800.

For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

## VISIT OUR CAMPUS

Join us for an upcoming Discovery Day, where you will learn more about your area of interest, get a first-hand look at our facilities and meet with representatives from George Brown College.

Sign up for our Open House Discovery Day.<sup>2</sup>

## LINKS REFERENCE

<sup>1</sup><https://www.ontario.ca/page/apprenticeship-ontario>

<sup>2</sup>[http://www.georgebrown.ca/dd\\_chca\\_info/](http://www.georgebrown.ca/dd_chca_info/)